

Rafters Classic Dinner -2/3 Courses

A 2 or 3 course menu designed to give you the quality you expect , perfect for a mid-week treat or early evening.

Available:

Tuesday - Thursday 6.30 - 8.00 pm

Friday & Saturday - 5.30 - 6.30 pm

30 Pounds - Two Courses

38 Pounds - Three Courses

SAMPLE MENU

please note menus are subject to change due to availability of ingredients

Thornbridge Stout & Black Treacle Bread

Henderson's Relish Butter

Starters

BBQ Loch Duart Salmon

blood orange, lovage & kohlrabi

Slow Poached Copper Maran Egg

sourdough, aerated hollandaise & English asparagus

Herdwick Lamb Belly

wild garlic salsa verde

Mains

Stone Bass

pink fir potatoes, coastal herbs & oyster leaf

Corn Fed Goosnargh Chicken

cauliflower & 36 month aged parmesan

Mayan Gold Potato Gnocchi

tomato, basil & Yorkshire fettle

Desserts

Single Origin 72% Chocolate Cremeux

passionfruit, banana & tonka bean

Yorkshire Rhubarb & Vanilla Slice

rhubarb sorbet & freshly baked puff pastry

Frozen Tiramisu

85% chocolate & Marsala caramel